

## **Creole Pan-fried Red Snapper fish Fillets with Shrimp**

### **Asty Time**

Ingredients: For the Shrimp

1 Lb Pealed Shrimp tail on 3 oz  
Butter or Olive Oil 3 oz Julienne cut  
Onion 9 oz Green, Yellow, Red bell  
pepper 1 tbsp Chopped Garlic 1/2  
white wine 10 FLoz water or fish  
stock 1 tbsp chicken bouillon 1/2  
Goya Seasoning To taste Black  
pepper

Ingredients: For the  
Fish

As need Clarified Butter or Oil  
3 lb Red Snapper Fish Fillets  
1/2 Garlic Chapped To  
taste Black Pepper

To taste  
Salt

Shrimp  
Procedure:

1. Heat the Butter or the Oil in a Sauté pan over moderate heat. 2. Add the shrimp, sauté until they turn pink. 3. Add white wine, garlic, onion and the mix bell pepper, sauté until soft. 4. Add the stock or water, bring it to simmer. 5. Add Goya seasoning black pepper to taste, chicken bouillon and simmer for 3 to 4 minutes.

Fish Fillet Procedure: 6. Mix together the salt and the black pepper. 7. Cut the fillets into 4 or 6 oz portion. 8. Sprinkle the fillets with the mixture in both sides. 9. Sauté the fish in clarified butter or Oil until browned on both sides and cooked through. 10. Serve, the Shrimp and Fish Fillets, on hot dinner plate. 11. Serve with sauté Vegetable.

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